



# The Port Health Services

R C WOFINDEN, MD, BS, DPH, DPA

# City & County of Bristol







## Port Health Services

#### MEDICAL INSPECTION AND SANITARY CIRCUMSTANCES

R. C. Wofinden, M.D., D.P.H.
Port Medical Officer

(G. N. FEBRY, M.B., D.P.H., Senior Medical Officer, Port)



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# TABLE A

Name of Officer	Nature of Appointment	date of Appo Department	Date of Appointment to: Department Present Post	Qualifications	Any other Appointment held
Wofinden, Dr. R. C.	Port Medical Officer of Health	29.9.47	1.2.56	M.D., B.S., D.P.H., D.P.A.	Medical Officer of Health
Skone, Dr. J. F.	Deputy Port Medical Officer of Health 1.10.59	1.10.59	1.10.59	M.D., B.S., D.C.H., D.P.H., D.I.H.	Deputy Medical Officer of Health
Febry, Dr. G N.	Senior Medical Officer (Port)	20.1.58	1.5.62	M.B., Ch.B., D.P.H.	İ
Tomlinson, Dr. P.	Assistant Medical Officer (Port)	20.11.57	10.10.60	M.D., D.P.H.	ı
Redstone, F. J.		1.9.40 (Deceased	1.10.43 $15.10.63$	F.R.S.H., F.A.P.H.I.	Chief Public Health Inspector
Creech, G. J.	Chief Port Health Inspector	1.1.35	19.12.63	M.A.P.H.I., M.R.S.H.	Chief Public Health Inspector
Davies, E. I.	Divisional Inspector (Port)	13.5.37	1.11.43	Certs. of R.S.H., P.H.I.E.J.B., R.S.H. Meat and Other Foods; Testamur Welsh School of Medicine in Public Health and Hygiene; Master Mariner (Foreign-Going).	1
Howells, E. M.	Public Health Inspector (Port)	12.12.62	12.12.62	Certs. of R.S.H., P.H.I.E.J.B., R.S.H., Meat and Other Foods	
Merrick, R. J.	Public Health Inspector (Port)	3.9.62 (Terminate ment 1	3.9.62 3.9.62 (Terminated appointment 17.11.63)	Certs. of R.S.H., P.H.I.E.J.B., R.S.H, Meat & Other Foods; R.S.H. Smoke	l
Fowler, C. H.	Public Health Inspector (Port)	1.9.57	1.9.57	Cert. of R.S.H., P.H.I.E.J.B.	1
Lack, W. H. G	District Public Health Inspector	23.7.62	23.7.62	Cert. of R.S.H., P.H.I.E.J.B., R.S.H. Cert. in Tropical Hygiene.	1 *
Bowen, W. T.	Assistant to Port Health Inspector	27.1.36	27.1.36	Master Mariner (Foreign-Going).	İ
Baston, C. W.	Assistant to Port Health Inspector	13.2.38	13.2.38		
Robinson, C. W.	Senior Group Clerk (Port)	30.9.40 (Terminate ment	30.9.40 24.9.62 (Terminated appointment 30.9.63)	Inter D.M.A.	I
Clevely, R. E.	Senior Group Clerk (Port)	20.3.44	1.10.63	L.G.E.B. Clerical Examination	ı

Address and telephone number of the Medical Officer of Health: Central Health Clinic, Tower Hill, Bristol, 2. Tel. No.: Bristol 26602.

#### Preface

It is many years since the Annual Report on the Port Health Service was published as a separate document rather than being incorporated in the Annual Report on the Health of Bristol. The reasons for doing so this year are (a) the Port Health Report follows a "prescribed" form and can be compiled quickly after the end of the year; (b) its earlier publication will help to minimise printing difficulties; and (c) ease of reading with a greater chance of its being read.

The work of the Port Health Service is important, interesting and not very well known. Broadly, it sets out to prevent the importation of infectious diseases from other countries with a minimum of interference in trade and man movement and, secondly, to prevent the importation and distribution of food which would endanger health.

Smallpox is the disease we are most concerned to keep out of the country. It is no longer endemic in the United Kindom, yet it is possible for a person to become infected in, for example, West Africa and for his ship to arrive in the sea port while he is still in the incubation period of the disease. Careful enquiry about the origin and movement of ships "from foreign," the health and vaccination history of the crew and passengers and their medical inspection, whenever warranted, constitute the first line of defence against the importation of this disease. The Public Health (Ships) (Amendment) Regulations 1963, which came into force on 1st August, 1963, strengthen the arm of the port medical officer by requiring travellers, not only from locally infected areas but also from Africa, Asia and the Americas (except U.S.A. and Canada) to produce on request a valid certificate of smallpox vaccination. There are similar regulations applying to the Airport.

Medical inspection of crews and passengers brings to light a variety of infectious conditions, as shown in Section IX, Table D. The provision of clinic facilities at the Avonmouth Dock for the diagnosis and treatment of venereal diseases is another valuable means of keeping the City freer from infection. This work is referred to in Section VIII of the report.

The health control of imported food is dealt with in Section XVII. It is pleasing to record that the problem of producing desiccated coconut free from contamination with food poisoning organisms has now almost been overcome.

For the first time for some years there has been a full complement of Port Health staff for the greater part of the year. This has made it possible to carry out detailed surveys of all factories, workplaces and canteens at the City, Portishead and Avonmouth Docks.

I am indebted to Dr. G. N. Febry, the Senior Port Medical Officer, Mr. E. I. Davies, Divisional Health Inspector (Port) and their assistants on whom fall all the day-to-day work of the service. The ready co-operation of officers of the Port Authority, H.M. Customs and Immigration is also greatly appreciated.

The report is prepared on the lines indicated in Form Port 20 issued by the Ministry of Health to Port Health Authorities.

R. C. WOFINDEN,
Port Medical Officer of Health.

#### SECTION I

#### INTRODUCTION

#### PORT TRADE AND DEVELOPMENT

Trading returns for the year show that 1,779 vessels arrived direct from foreign and 5,383 from coastwise ports. This total of 7,162 is slightly less than the previous year. Foreign and coastwise cargo imports and exports at 7,763,530 tons, were 400,000 tons belows the 1962 figure on account of the marked reduction in the tonnage of bulk grains and animal feeding stuff cargoes discharged during the year.

Further development has again been much in evidence, the programme of providing better facilities for the rapid discharge and storage of bulk and general cargoes being one of the main features of the Port Authority's activity at Avonmouth Dock.

Substantial progress has been made in the construction of a new 30,000 tons grain silo which should be nearing completion in 1964.

The rebuilding of the oil berth is almost completed and the common user import oil pipeline system permitting bulk oil for the various companies to be discharged at any berth in the oil basin is now in use. The Port Authority has also installed new ship-to-shore pipeline connection units which do away with the existing cumbersome hose connections and have the two-fold advantage of requiring minimal attention and eliminating frictional fire hazard.

Increasing trade has attracted private warehousing companies to the Port area. One large new warehouse completed during the year close to the dock has been taken over by a firm with special facilities for dealing with large consignments of tea. It was noticeable that imports of this commodity increased considerably during the latter half of the year. Another warehouse built on the Port Authority's Chittening Estate was completed and occupied in July by a firm specialising in the storage and handling of imported cargoes. A further warehouse is already under construction on the estate to cope with the increasing demands for storage space.

The railway sidings at the southern boundary of Avonmouth Dock were relaid during the year and new approach roads made.

The new office block, canteen and kitchen for Messrs. R. Silcock and Sons is almost completed.

This continuing progress and expansion, together with the construction of a dock system at Portbury and the possible merger with Newport, are undoubtedly major issues which face the Port and the National Ports Council in the coming year.

#### PORT HEALTH ADMINISTRATION

The Public Health (Ships) Regulations and Public Health (Aircraft) Regulations were enforced throughout the year. All vessels arriving direct from foreign ports together with those reporting sickness on board were boarded immediately on arrival and inspection of passengers and crew carried out when necessary.

Medical examinations pursuant to the provisions of the Aliens Order and the Commonwealth Immigrants Act, are noted in Section XV of this report.

There have been no staffing problems during the year but the resignation of one inspector in November leaves a vacancy yet to be filled.

#### SECTION II

# AMOUNT OF SHIPPING ENTERING THE DISTRICT DURING THE YEAR

Comparative figures for foreign and coastwise arrivals, together with import and export tonnages during the last five years are shown in the following table.

		mally trading	Tonnage of	
Year	Foreign	Coastwise	Imports	Exports
1963	1,779	5,383	4,066,942	183,884
1962	1,741	5,462	4,245,717	165,149
1961	1,705	6,285	3,738,052	134,373
1960	1,748	6,404	4,007,292	164,319
1959	1,703	6,743	3,856,903	155,290

#### SECTION III

#### CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

The character of shipping and trade is shown in Tables B and C below:

TABLE B

AMOUNT OF SHIPPING ENTERING THE DISTRICT

DURING THE YEAR

Ships from	Number*	Tonnage*	Number by the Medical Officer of Health	inspected by the Public Health Inspector	No. of Ships reported as having or having had during the voyage infectious disease on board.†
Foreign Ports	1,779	4,645,386	398	1,821	37
Coastwise	5,383	1,809,323	_	846	<del></del>
Total	7,162	6,454,709	398	2,667	37

<sup>\*</sup> Figures supplied by courtesy of the Port of Bristol Authority. (Discrepancy between number of vessels shown as arriving and number inspected in foreign section arises from differing classification of "Foreign" and "Coastwise" vessels as applied by the Port of Bristol Authority and the Bristol Port Health Authority).

# TABLE C(a) PASSENGER TRAFFIC

		Seaport	Airport
Inwards	•		
	British	1,156	3,509
	Alien	384	3,509 683
Outwards			
<b>C U 1 1 1 1 1 1 1 1 1 1</b>	British	493	4,413
	Alien	222	1,193

PRINCIPAL PORTS from which ships arrive: Vessels arrive in the Port of Bristol from all parts of the world.

<sup>†</sup> Excluding vessels having venereal disease on board.

#### TABLE C(b)

#### CARGO TRAFFIC

#### PRINCIPAL FOREIGN IMPORTS & EXPORTS

							Calend	dar Years	
							1963	1962	
PORTS							Tons	Tons	
Cereal Products							15,646	21,090	
0	• • •		• • • •		•••	• • •	26,117	14,223	
Coffee							26.442	22,521	
Feeding Stuffs for	Livest		•••	•••	•••	•••	479,644	551,056	
Fertilizers							344,926	289,529	
Fruit: Bananas			• • •		• • •	• • •	35,244	31.829	
Canned		• • •	• • •	• • •	• • •	•••	26,195	29,396	
Dried	• • •	• • •	• • •	• • •	• • •	• • •	3,424	6 635	
Other kin	nds	• • •	•••	•••	• • •	• • •	20,752	17,932	
Grain: Barley		• • •	• • •	• • •	•••	•••	27,334	31,360	
Maize Wheat		•••	•••	•••	•••	•••	423,895 362,413	657,973 377,340	
Other kir	nde	• • •	• • •	•••	•••	•••	79,450	221,059	
Metals: Aluminium			• • •	• • • •	•••		72,021	52,399	
Copper	•••						19,993	14:145	
Iron and	Steel						22.584	15,076	
Zinc Spe	lter			•••			45,232	30,203	
Other kii			• • •				5.122	8,750	
Molasses			• • •				93,147	127,520	
Oilseeds and Oilnu	ıts	• • •	• • •	• • •			59.914	57,497	
Ores		• • •	• • •	•••	•••	•••	166,495	1:25,0:10	
Paper	• • •	• • •	• • •	• • •	• • •	•••	54,403	50,885	
Petroleum: Spirit	1.1	• • •	•••	•••	•••	•••	350,830	307.420	
Other			• • •	•••	• • •	•••	744,951	695,406	
Provisions: Frozen Other		τ	•••	•••	•••	•••	17,200	19.146 36,347	
C			•••	•••	•••	•••	36,645 704	3.758	
т			• • •	•••	•••		18.786	15,413	
Timber	· · ·	• • •		•••			148,085	129,975	
Tabasas					•••		39,161	24.090	
Wines and Spirits							13,016	12,077	
Woodpulp							144,793	134,483	
Other Goods	• • •						142,378	114,174	
							4,066,942	4,245,717	
PORTS									
Carbon Black		•••	•••	•••	• • •	• • •	10.434	16,542	
	• • •	• • •	•••	•••	•••	• • •	3,468	2,137	
Clay	• • •	•••	•••	•••	•••	•••	5.613	4.542	
~ 1	•••	•••	•••	•••	•••	• • •	3,400	3,088	
Government Stores		•••	•••	•••	•••	• • •	27.563 1,858	39,339 2,724	
Metals: Iron and		• • •	•••	•••	•••	•••	45,234	30.679	
Non-Ferre			•••	• • •		• • •	13.679	18,300	
Motor Vehicles an				•••		• • • •	13,548	16,669	
Ores		•••	•••		•••	•••	4,721	3,161	
D : 1			•••		•••		24.053	2	
i ctroleum .				• • •			3.933	3,379	
Strontia	• • •								
Strontia Wines and Spirits		•••	•••				5.287	4 816	
Strontia Wines and Spirits			•••	•••	•••		5.287 21,093	4 816 19,771	
Strontia Wines and Spirits		•••	•••					4 816 19,771 ———————————————————————————————————	

#### SECTION IV

#### INLAND BARGE TRAFFIC

Number of craft entering during the year: Tonnage of craft entering during the year: See Note.

Places served by the traffic:

Banbury Newport
Barry Sharpness
Bridgwater Stourport
Cardiff Swansea
Frampton Upton
Gloucester Worcester

Lydney

NOTE: - The number of craft and tonnage is included in the Coastwise Traffic, Table B.

#### SECTION V

#### WATER SUPPLY

- 1. Source of supply for (a) the district, and (b) shipping. No changes have occurred during the year.
- 2. Reports of Water Sampling.

#### (a) SHIPS

A total of 18 fresh water samples (16 routine and 2 on complaint) were obtained from ships during the year.

The complaint was from the m.v. "Innesmoor" where the ratings alleged that the drinking water supplied to their quarters had an unpleasant oily taste. Enquiries showed that fresh "drinking" water stored in domestic tanks and fresh "washing" water stored in the double bottom tanks were available in the quarters. Samples of both these supplies were taken. Analytical reports showed that the drinking water was satisfactory, but the washing water was found to have a distinct oily taste and a very high bacterial plate count which rendered it unfit for drinking. Inspection of the washing water outlets revealed that the notices over the taps declaring the water unfit for drinking had been over-painted. This is not an uncommon occurrence and (as in this instance) requests to fix clear, legible notices over the taps receive prompt attention.

Of the remaining 16 routine samples taken, 6 had an undesirably high plate count. Cleansing of the tanks was carried out in 4 of the ships before they sailed. The remaining 2 vessels had replenished their supply of water and had left the Port before the laboratory results were obtained. Forward notices were sent in each instance.

#### (b) SHORE. MAINS SUPPLY.

Quayside hydrants were inspected regularly throughout the year and the Port Authority notified whenever the chambers were not draining effectively or any other defects were found. 92 samples were taken at the City, Portishead and Avonmouth Docks. 31 were from branch mains supplying various premises and the remaining 61 were drawn from the nozzle end of the hose as ships were being provided with drinking water.

The majority of the samples were for bacterial analysis and 5 were reported as having above normal bacterial plate counts. Repeat samples taken from the same hydrants were found to be satisfactory.

#### SECTION VI

# THE PUBLIC HEALTH (AIRCRAFT) (AMENDMENT) REGULATIONS, 1963. THE PUBLIC HEALTH (SHIPS) (AMENDMENT) REGULATIONS, 1963.

The above Regulations became operative on August 1st and clarify the position regarding International Certificates of Smallpox Vaccination. Whereas it had been customary to require travellers from smallpox infected areas to produce a valid Certificate on arrival, the new Regulations add strength to the arm of the Port Medical Officer by stating quite clearly that all travellers arriving not only from locally infected areas, but from Africa, Asia and the Americas (excluding the U.S.A. and Canada), may be requested to produce on arrival a valid International Certificate of Smallpox Vaccination.

As from August 1st vaccination documents of all travellers arriving from the above areas have been examined at both the sea and airport and smallpox vaccination carried out when necessary. In no instance has there been any difficulty arising from these Regulations.

#### SECTION VII

#### **SMALLPOX**

- 1. Cases and suspected cases of smallpox occurring within the district are sent to the smallpox wing at Ham Green Hospital, Pill, near Bristol.
- 2. Ambulance facilities are provided by the Ambulance Service of the Bristol Corporation, which is administered by the Medical Officer of Health. The vaccinal state of the ambulance crews is satisfactory and subject to continuous review.
- 3. One consultant is available in the event of smallpox. He is Dr. J. Macrae, of Ham Green Hospital, Pill, near Bristol.
- 4. Facilities for the laboratory diagnosis of smallpox are available in conjunction with the Public Health Laboratory Service.

The vaccinal state of all Officers of the Port Health Authority was reviewed during the year.

Smallpox vaccination was also offered to all Channel and Dock Pilots and Officers of H.M. Customs and Immigration.

#### SECTION VIII

#### VENEREAL DISEASE

During 1963, 451 cases attended the Avonmouth Dock Clinic for the diagnosis and treatment of venereal disease. This Clinic continues to provide a very valuable service for seafarers and is available to them throughout the week including Sunday mornings and public holidays.

Eight cases of syphilis were seen, all which had been acquired outside the United Kingdom. Of the 58 cases of gonorrhoea seen, 49 were acquired outside the United Kingdom, 5 elsewhere in Great Britain, 2 locally and 2 the source of which were unknown. Further details relating to seamen attending the Avonmouth Clinic during the past five years are given in the following table:—

Condition	1959	1960	1961	1962	1963
1. Syphilis Primary	6	13		10	8
2. , Secondary	1	1	2	1	_
3. , Latent	9	5	3	13	7
4. ,, Congenital		1	_		
Gonorrhoea	117	146	121	89	58
Chancroid	11	18	15	7	17
Lymphogranuloma	11	14	4	5	5
Non V.D	271	257	267	316	337
Transferred from other Clinics	32	23	17	31	19
Total	458	478	429	472	451

The arrangement whereby the Port Medical Officers, who are often the first to ascertain venereal conditions, act in an additional capacity as medical officers to this Clinic is most satisfactory.

Many cases are referred to the Clinic by the Shipping Federation Medical Officers for further investigation and treatment and I am indebted to them for their willing co-operation throughout the year.

Forty-nine seamen from the City Dock attended the main Bristol centre during 1963.

#### SECTION IX

#### CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS

#### CHICKEN POX

On two occasions during the year cases of chicken pox were found on vessels arriving direct from the W. African coast.

#### (i) m.v. "Perang"

This vessel arrived at Avonmouth on November 16th. The patient, an African seaman, had reported sick three days previously, which was eight days after leaving Freetown.

On examination vesicles were present over practically the whole body including the face, arms, forearms, hands, legs and feet. The temperature was 102.4 F.

#### (ii) s.s. "Volta River"

This vessel arrived at Avonmouth on December 27th. The patient, an African seaman, had reported sick the previous day, i.e., 14 days after leaving Takoradi. Examination revealed vesicles on the chest, abdomen and face. The temperature was normal.

Both seamen were seen by the Smallpox Consultant and the diagnosis of chicken pox confirmed. Both cases were removed to the Isolation Hospital. Daily visits were made to each vessel whilst in port and no further cases were found. Forward notices were sent to the next port of call and two further cases of chicken pox were later reported on the s.s. "Volta River".

These cases clearly emphasised two important facts—firstly the diagnostic difficulties associated with chicken pox in an African seaman, and secondly that vessels can arrive at this Port direct from infected ports on the West African coast well within the incubation period of smallpox.

The routine followed when smallpox is suspected on a ship was carried out in both these instances until the diagnosis of chicken pox had been confirmed.

TABLE D

CATEGORY AND NUMBER OF CASES DURING THE YEAR

Disease		from from	landed ships foreign rts	have o on shi foreig but ha dispo	which eccurred ps from n ports ve been sed of arrival	from	landed other ips	Total	Number of ships concerned
		Pass.	Crew	Pass.	Crew	Pass.	Crew		
Chicken Pox Dysentery Gastro-Enteritis Herpes Zoster Influenza Malaria		<u>1</u> <u>-</u> 	2 5 4 3 9					2 6 4 3 9	2 6 4 2 7
Measles Pyrexia of unknow		1	<u> </u>	_	_	_	_	î	i
origin Scabies Tonsilitis		1	3 2 4			_	_	4 2 4	4 2 4
Tuberculosis (pulmonary)	•••	_	1	_	_		_	1	1
TOTALS		3	37	_	_	_	_	40	37

#### SECTION X

#### **OBSERVATIONS ON THE OCCURENCE OF MALARIA IN SHIPS**

Four cases of malaria were reported on four ships arriving at the Port during the year. Three were admitted to Ham Green Hospital and one was treated on board by the Shipping Federation Medical Officer.

#### SECTION XI

#### MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED FOR PLAGUE

- 1. All vessels from infected or suspected ports are required to attach efficient rat guards to the mooring ropes.
- 2. Suitable lengths of tarred hessian are wrapped around moorings outside the leads, when the standard types of rat guards are not available.
- 3. No such vessels entered the Port during the year.

#### SECTION XII

#### MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

#### 1. Procedure for inspection of ships for rats

The well established routine ship inspection for rodents was maintained throughout the year, particular attention being paid to provender cargoes arriving from certain countries. It was apparent that an increasing number of ships of various nationalities were adopting the method of installing permanent bait boxes in cargo holds, peaks and storerooms. This most efficient method of rodent control is clearly easier and less costly than fumigation with hydrogen cynanide gas and is undoubtedly the main reason why ships are either completely or almost free from rodents.

Of the 1,420 craft, including foreign going and coastwise vessels, barges and floating grain elevators, which were inspected, only 44 (43 foreign going vessels and 1 floating grain elevator) showed signs of rodent activity. Eight foreign going vessels were infested in a moderate to pronounced degree and forward notices were sent to the Medical Officers of the terminal discharging ports. Replies in respect of six of these vessels showed that a total of 91 rats had been destroyed after repressive measures had been carried out.

The table below gives particulars of rats caught and the number of ships involved during the 5 year period 1959—1963.

Summary of Rodent Activity found in Foreign-Going Ships and the number of Rats caught during the five-year period 1959-63

Year		963	_	062		961		960		059
Rats per Ship	Total Rats	No. Ships	Total Rats	No. Ships	Total Rats	No. Ships	Total Rats	No. Ships	Total Rats	No. Ships
1— 5	33	14	45	15	29	12	7	3	12	7
6—10	44	6	10	1 -	46	6	28	4	34	4
11—15	25	2	48	4	23	2	13	1	12	1
16—20		_	_	_			35	2	17	1
21—25	_						_		22	1
26—30	_	_		·— 🔍		·		_	_	_
31—35	_	_		_		_	31	1	33	1
36 & over	<del></del>	<del></del>	53	1	. —	<u> </u>	442	3	·. —	
Totals	102	22	156	21	98	20	1556	14	130	15

2. Arrangements for the Bacteriological and Pathological Examination of Rodents, with special deference to Rodent Plague, including the number of Rodents sent for Examination during the year.

As a routine measure a proportion of all rats caught in ships is sent to the University of Bristol Laboratories, Canynge Hall, Clifton, for evidence of Pasteurella pestis. 69 of the 102 rats caught were examined for this purpose and all were reported to be free from the plague bacillus. These are referred to in Table E.

3. Arrangements in the District for Deratting Ships, the methods used, and, if done by a Commercial Contractor, the name of the Contractor.

Deratting of ships is carried out by commercial contractors who use hydrogen cyanide gas or sodium fluoroacetate poison for the purpose.

#### 4. Rat-proofing of Ships.

The measures required to eliminate rodent harbourage are now a recognised feature of modern ship construction. Problems of rat proofing are therefore almost completely confined to older vessels except where there has been failure to close bulkhead apertures (particularly provision storeroom bulkheads) after the installation of new pipelines or other repairs.

During the year it was necessary to request proofing of storerooms in 3 foreign owned and 2 British ships. In each case the work was carried out promptly and to our satisfaction.

# 5. Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from Foreign Ports.

There were no Deratting Certificates issued to ships during the year. Deratting Exemption Certificates were granted to 159 ships.

#### SECTION XIII

#### HYGIENE OF CREW SPACES

Inspection of crew accommodation in vessels trading foreign and coastwise showed that the general standards of cleanliness and the maintenance of repairs were satisfactory. No unusual conditions calling for special comment were encountered.

Items requiring attention and not dealt with locally were referred to the Health Authorities of the ports to which the vessels were proceeding. In each case confirmation was received that the defects had been remedied.

The following tables give details of the nuisances and defects which received attention during the year:—

TABLE E
RODENTS DESTROYED DURING THE YEAR IN SHIPS FROM FOREIGN PORTS

Category				Number
Black rats	 			101
Brown rats	 			
Species not known	 •••			1
Sent for examination	 	• • •	• • •	69
Infected with plague	 			
Mice	 			5

#### TABLE F

# DERATTING CERTIFICATES AND DERATTING EXEMPTION CERTIFICATES ISSUED DURING THE YEAR FOR SHIPS FROM FOREIGN PORTS

No. of Deratting Certificates issued

After fumigation with HCN Other fumigant	After trapping	After poisoning	Total	Number of Deratting Exemption Certificates Issued	Total Ce∗tificates Issued
			Nil	159	159

TABLE G
INSPECTION OF SHIPS FOR NUISANCES

		1	Votices ser	ved			lts of notices
Nature of defects and inspections	No. of inspections carried out	Statutory	Informal	Forward (PHAs/ M.O.T.)	No. of defects found		defects Not Reme- died
Original Construction Structural wear and tear	2,856	_	17	20	— 56	— 38	— 18
Dirt, vermin, etc					124	93	31
	2,856	_	17	20	180	131	49

# HYGIENE OF CREWS' SPACES Vessels Trading Coastwise & Foreign

		Br	itish	For	reign		
		s.s.	m.v.	s.s.	m.v.	$T \alpha$	otals
No. of revisits to vo	's	232	1,140	177	1,307	2,	356
No. of vessels report defective No. of vessels — de		19	47	10	28	:	104
remedied		18	32	5	23		78 ·
DEFECTS Nationality	No. of Ships Inspec-	Const	ginal ruction No. of		nd Tear No. of	Dirt and No. of	
	ted		Defects		Defects	Ships	Defects
BRITISH	138			2	19	17	24
s.s m.v FOREIGN	1,334	_	_	14	32	35	45
LOKETON				_	_		

2 2

20

56

21 34

124

10 29

91

DEFECTS	1	No. Defec	ts	теро	No. Defect orted by F tices etc.	For'd	No.	Ships
Nature	Found	Rem'd	Not Rem'd	Other	M.O.T. Surv'r	Owner	British	Foreign
Original								
Construction		20	10	12	_	18	16	<u>-</u>
Wear and Tear	56	38	18	12	<del>-</del>	10	10	4
Other Causes	124	93	31	12		19	52	39
TOTALS	180	131	49	24	_	37	68	43

136 1.059

2,667

s.s. m.v.

...

. . .

TOTALS

#### SUMMARY OF WEAR AND TEAR DEFECTS

	Nature of Def	ect				No. found	No. remedied	No. NOT remedied
Broken	W.C. Pans					8	7	1
,,	Deck (floor sheathing) .					3	1	2
,,	Broken side scuttles (glass	& rubl	bcrs)			8	4	4
Defectiv	ve artificial lights					2	1	1
,,	bath/shower fittings .					2	1	1
,,	calorifiers				• • •	1	1	_
:,	doors		• •	•••		3	1	2
,,	galley fittings					5	3	2
.,	", stove burners .					3	3	_
,,	heaters			)		1	1	_
,,	messroom fittings .					4	3	1
,,	washbasins					6	6	_
,,	washbasin waste pipe tra	aps .				4	3	1
,,	refrigerator chamber do	ors .				2	1	1
,,	fresh water pipeline .					1	_	1
Absence	e of notices over fresh water	r taps .				3	2	1
				Totals		56	38	18

#### SUMMARY OF OTHER NUISANCES

Nature of Nuisance	No. found	No. remedied	No. NOT remedied
Accumulations of refuse on deck	6	6	_
Blocked floor drainage scuppers	6	6	_
" soil pipes	8	8	_
Cockroach infestations	34	14	20
Dirty accommodation	23	19	4
" galleys	6	6	_
" galley fittings	7	7	_
" provision storerooms	2	2	
" refrigerator handling rooms	5	5	
Neglected paintwork (crew quarters)	4	4	_
" " " (galleys)	2	2	_
Insect infested storerooms	5	2	3
Quayside fouling	9	9	_
Other vermin (rats and mice infestations)	7	3	4
Totals	124	93	31

#### ALIENS ORDER, 1953

# MEDICAL EXAMINATION OF ALIENS during the year ended 31st December, 1963

#### Avonmouth, Bristol and Portishead—Seaport Bristol (Lulsgate)—Airport

<ol> <li>Total nur</li> <li>Total nur</li> </ol>	of arriving ships/aircra mber of arriving aliens mber of aliens medicall and certificates for alien	(excluding	g crews) d	  :—	•••		Seaport 166 384 1	Airport 119 683
Nature	of report or certificate		Total nu of reports certificates eaport	and	t	NOT P	Aliens ERMIT o land Ai	TED rport
A. Unsound	l mind or mentally de	efective	1	_		1	-	
B(1). Undesira	able for medical reason	s	_			_	-	_
B(2). Inability Likely	to support to require medical tre	 atment	_	_		_		<u></u>
	nally landed for furthe al examination	r 	_	_		_	-	
	Tota	als	1			1	-	

MEDICAL INSPECTION OF ALIENS Annual Return of the Medical Inspector of Aliens for 1963

	TOTAL	SEAF No. Inspected by Medical Inspector	SEAPORT No. Subjected to to to to detailed dical examination by the by the Medical Inspector	No. of Certificates issued	TOTAL	AIRI No. Inspected by Medical Inspector	AIRPORT  No. Subjected to to to to to to to to to to to to to t	No. of Certificates issued
(a) Total number of Aliens landing at the Port	380	96	1		681			
(b) Aliens refused permission to land by the Immigration Officer	4		<del>-</del>		2	1	١	
(c) Total Aliens arriving at the Port	384	1	I	I	683	1	ı	1
Total number of vessels/aircraft carrying alien	lien		Seaport	Airport			Seaport	Airport
passengers	•	INWARDS	166	119	Ü	OUTWARDS	96	287
Number of vessels/aircraft dealt with by the Medical Inspector	he Medical		166	119			1	

#### COMMONWEALTH IMMIGRANTS ACT, 1962

#### **MEDICAL EXAMINATIONS**

during the twelve months ending 31st December, 1963

Avonmouth, Bristol and Portishead — Seaport Bristol (Lulsgate) — Airport

					Se	eaport Airport
1.	Total number of arriving Commonwunder the Act		citizens su	bject to cont		260 13
2.	Total number of Commonwealth cit	izens	medically	examined		12 —
3.	Reports and Certificates for Comm	onwe	alth citizen:	s medically e	examined:	
	Nature of reports or certificate		or cert	of reports tificates ued		iber of ealth citizens
			Seaport	Airport		
A.	Suffering from mental disorder	•••	_	_		<del></del>
B(1)	. Undesirable for medical reasons	• • • •	_	_	_	_
B(2)	Likely to require major medical treatment	•••	1	_		
	Totals		1	_	_	_

MEDICAL INSPECTION OF COMMONWEALTH IMMIGRANTS
Annual Return of the Medical Inspector — 1963

	d No. of ion Certificates is issued			1 1
AIRPORT	No. subjected to detailed examination by Medical Inspector			1 1
AIRP	No. subjected to to inspected detailed by Medical examination by Inspector Medical Inspector			
	OTAL	13	1	13
	ed  'd No. of 'ion Certificates T  issued  or	-	ļ	1
ORT	No. subjected to detailed xamination by Medical Inspector	12	I	1
SEAPORT	No. subjected to inspected detailed by Medical examination Inspector Medical Inspector Medical	1	ı	ı
	TOTAL	260	ļ	260
		(a) Total number of Commonwealth Immigrants landing at the Port	(b) Commonwealth Immigrants refused permission to land by Immigration Officer	(c) Total Commonwealth Immigrants arriving at the Port
		(a)	(b)	(C)

#### SECTION XIV

#### PUBLIC HEALTH (SHELL-FISH) REGULATIONS 1934 AND 1948

There are no shell-fish beds or layings within the jurisdiction of the Bristol Port Health Authority. The supply of shell-fish marketed in Bristol is obtained from other sources.

#### SECTION XV

### MEDICAL INSPECTION OF ALIENS AND MEDICAL INSPECTION OF COMMONWEALTH IMMIGRANTS

#### 1. List of Medical Inspectors holding Warrants of Appointment.

Dr. R. C. Wolfinden, Medical Officer of Health.

Dr. J. F. Skone, Deputy Medical Officer of Health.

Dr. G. N. Febry, Senior Medical Officer (Port).

Dr. P. Tomlinson, Assistant Medical Officer.

Dr. A. M. Fraser, Assistant Medical Officer.

Dr. J. E. Kaye, Assistant Medical Officer.

#### 2. Other Staff.

Nil.

3. Organisation of Work.

The medical examination of aliens and Commonwealth immigrants is normally carried out at the time when a ship or an aircraft is visited for health control purposes. In all other cases the Medical Inspector is summoned to the airport or seaport at the request of the Immigration Officer who meets the arriving alien or Commonwealth immigrant. For this purpose a rota of Medical Inspectors is available.

#### 4. Accommodation for Medical Inspection and Examination.

When convenient, inspection and/or examination is carried out on board ship, by arrangement with the Master. If this is not possible, or if a detailed examination is required, suitable accommodation is available.

#### SECTION XVI

# ARRANGEMENTS FOR THE BURIAL ON SHORE OF PERSONS WHO HAVE DIED ON BOARD SHIP FROM INFECTIOUS DISEASE

The Council of the City and County of Bristol is also the Port Health Authority for the district. The ambulance and mortuary facilities of the City are therefore available for the conveyance and detention prior to shore burial of persons who have died on board ship from infectious diseases.

#### SECTION XVII

#### IMPORTED FOODSTUFFS

Attention has been given to the inspection, sampling and handling prior to and during discharge, of a wide range of imported food cargoes amounting to 590,000 tons during the year.

There was an increase of 25,000 tons in imports of fresh fruit, coffee beans, tea and cocoa products during the year, whereas the tonnage of sugar and frozen meat dropped by 3,000 and 2,000 tons respectively.

#### SAMPLING

A total of 1,978 samples consisting of 758 dessicated coconut and 1,220 other varieties of food were chemically or bacteriologically analysed. 45 of these were found to be unsatisfactory. Reference to this is made in the following comments.

(i) Canned Paw Paw Cubes.

A consignment of 99 cartons (24 x 1 lb. cans) of South African paw paw cubes was sampled at the time of discharge. The Public Analyst reported that the fruit had a tin content of 600 parts per million. The consignment was detained and further sampling revealed excessive tin contamination—in some cases to the extent of 1600 parts per million.

Although there are no legal standards governing the tin content in canned foods, the Ministry of Food recommend that a maximum tin content of 250 parts per million should not be exceeded as a high tin content in canned foods, in addition to being contrary to good commercial practice, could be injurious to health.

This consignment was therefore considered to be unsuitable for distribution to the trade. The importers agreed to surrender the fruit for destruction and this was carried out under supervision.

(ii) Canned Grape-fruit Segments.

Initial inspection of 250 cartons (24 x 20 oz. cans) of this commodity showed an unusually large number of leaking cans. Further investigation revealed that the leakage was due to a defect in the stamp used to impress the canners' mark. This defect was confined to one spot and caused the can lid to be either pierced or corroded. All cans in the consignment were examined and 1,080 were found to be leaking or showing evidence of rust penetration. All defective cans were destroyed under supervision.

(iii) Dried Apricots.

Initial samples of South African dried apricots revealed gross contamination with debris which included dead insects, pieces of straw and dirt. Further samples of the whole consignment (50 cartons, each containing 48 x 8 oz. packets, attractively wrapped and securely sealed) revealed similar contamination.

In view of this it was considered that the whole consignment was unfit for human food and arrangements were made with the importers to return the fruit to the exporters. The cartons were loaded on the s.s. "South African Transporter" at Newport Dock and shipped back to South Africa.

(iv) Canned Spaghetti Bolognese. Failure in the exporting country to affix an official certificate on each carton, led to the detention of a consignment of 100 cartons (48 x 14½ oz. cans) of Italian sphaghetti bolognese.

The exporters' representatives were reminded that as this commodity contained meat (approximately 10%) the provisions of the Imported Food Regulations were applicable.

No anomalies of this kind had occurred previously. Samples taken for both chemical and bacteriological analyses all proved normal.

In this case a "bulk" official certificate was accepted and the importers warned that re-exportation would be required should irregularities of this kind occur in the future.

Two further consignments have since been discharged both of which conformed with legal requirements.

#### (v) Potatoes.

In May and June two shipments of potatoes from Madeira were discharged at the City Dock.

Evidence of blight was observed and permission therefore granted for the shipment to be sorted at the importers' premises. Through prolonged storage at the transit shed rapid deterioration took place in a portion of the second shipment and after sorting 118 tons were surrendered for destruction.

#### (vi) The Preservatives in Food Regulations, 1962.

These Regulations, which came into operation in July 1962, permit the use of 22 different "preservatives" in a variety of specified foods.

A number of different products were analysed during the year for evidence of contravention. In two instances commodities were found to contain "preservatives" for which there was no provision in the Regulations. The first case concerned prunes containing sorbic acid as a preservative and the second canned cauliflower to which sulphur dioxide had been added.

The importers claimed that in both cases the inclusion of these preservatives in limited quantities was an essential feature in processing the product and was in no way harmful to health. They were informed, however, that no concession could be made and that the position could be altered only by their making representation to the Ministries of Food and Health for the Regulations to be suitably amended.

#### (vii) Desiccated Coconut.

Reference was made in the 1962 Annual Report to the marked reduction during the latter part of that year in the number of samples found to be infected with food

poisoning organisms.

This favourable situation has not only been maintained, but has in fact improved still further during 1963. Clearly this is a reflection of the greater efforts made to reach a higher standard of hygiene in the packing and production of the commodity.

Of the 747 initial samples taken during the year only 2 were found to be infected

with salmonellae. 4 of the 11 repeat samples were likewise infected.

The 2 consignments involved were detained pending arrangements for supervised heat treatment at an approved centre. Ultimately, with the consent of the Medical Officers of Health concerned, 50 bags were sent to Poplar and 14 bags to Manchester for this purpose.

In view of similar reductions in infected samples at other ports, the Association of Sea and Air Port Health Authorities agreed that the existing routine of taking 5% samples and the subsequent detention of consignments to await bacteriological

reports should be discontinued.

This procedure was adopted here in August. Sampling has continued at the rate of 4%, although reduction may well be reasonable during the coming year. Particulars of importations, sampling and bacteriological findings are given

in the following table-

# DESICCATED COCONUT SAMPLING RESULTS

Salmonella organism		33% S bareilly		20% S. senften- berg	
MPLES % age Pos.	1	33%	J	20%	27%
REPEAT SAMPLES  ia- Posi- % age  e tive Pos.	1	2	1	-	33
REF Nega- tive	1	4	I	4.	8
No. Samples		9	I	ĸ	11
INITIAL SAMPLES  Nega- Posi- % age Salmonella No. Nega- Posi- % age Salmonella tive Pos. organism Samples tive Pos. organism		0.25% S. bareilly		0·31% S. senftenberg	
ES % age Pos.		0.25%	1	0.31%	
INITIAL SAMPLES Nega- Posi- % tive tive P	1	-	1	1	2
INITIA. Nega- tive	16	394	18	317	745
% age	%9.9	5.4%	%0.9	5.2%	5.5% 745
No. Samples	16	395	18	318	747
No. $PKGS.$	240 Cases	7,193 Bags	303 Cases	5,888 Bags	13,624
GRADE	FINE	FINE	MEDIUM	MEDIUM	TOTAL 13,624

#### FOODS CONDEMNED

#### MEATS

Descriptio	n	Reason for Condemnation	<i>T</i> .	C. Q. LBs.
Lamb Caul fat Lard		Brine stained; dock water contaminated and decomposition  Decomposition  Contaminated	1	7 — 13 11 2 14 8
		Total weight	1	18 3 7
		CANNED FOODS		
Descriptio	n	Reason for Condemnation No. of tins	T.	C. Q. LBs.
Fruit		Blown, rust holed, crushed, burst		
Fiels		and leaking 11,773 ditto—(& metallic contamination) 48,183	12 21	7 1 17 10 1 24
Meat		166	41	3 3 8
Tomatoes		$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		15 3 4
Fruit Juices		$ \begin{array}{cccccccccccccccccccccccccccccccccccc$		16 3 10
Tomato Juice		", 28		1 1 7
Tomato Paste		,, 284	1	4 — 10
Jam		,, 30		1 6
Vegetables		., 172		5 2 19
Rice	• • •	,, 26		26
		Total No. of tins 63,574		
		Total weight	37	5 3 19
Descriptio	n	FRUIT AND VEGETABLES  Reason for Condemnation	Т.	C. Q. LBs.
Vegetables		Decomposition and mouldy		2 3 25
Ortaniques		Mouldy and decomposed	1	2 22
Dried fruit		Mould contaminated		4 — —
Fresh apples	• • •	Frozen and decomposing		$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Carrots/Turnips	• • •	Decomposing	0	4 2 7
Citrus peel	• • •	Contamination	2	$\begin{array}{cccccccccccccccccccccccccccccccccccc$
Onions Potatoes	•••	Contamination Overheating and decomposition	117	19 2 11
Potatoes	•••	Overneating and decomposition		
		Total weight	122	12 1 15
		MISCELLANEOUS		
Descriptio	n	Reason for Condemnation	<i>T</i> .	C. Q. LBs.
Tea		Mould contaminated and wet damaged	11	18 — 17
Cocoa beans		Oil contamination		2 2 3
Orange juice		Burst barrel		1 3 1
Milk powder		Dock water contaminated and mouldy	35	3 2 3
Wheat/Maize	• • •	Oil contaminated	106	17 — 26
Flour	• • •	Insect infested; dirt & metal dust	07	10 1 6
D 1 1		contaminated	27	18 1 6 1 26
Preserved ginger	• • •	Contamination Dirt contaminated		4 — —
Rice Desiccated cocor		Dirt contaminated Infected; rancid and perished		$\frac{1}{6} \frac{1}{3} \frac{1}{24}$
Chocolate crumb		Dock water contaminated		
Salad dressing	•••	Fermentation		5 — —
Coffee beans	•••	Mouldy	1	3 3 —
Sugar		Creosote contaminated		4 3 18
		The state	104	9 — 14
		Total weight	184	9 — 14

# DETAILS OF FOODS DETAINED FOR RE-EXPORTATION OR RECONDITIONING AT LOCAL OR OTHER FOOD DEPOTS

Description of	of food				Reason	for dete	ention		Tons (approx.)
Butter		Mould	l and dir	t contai	mination	•••			 2
Canned fruit		Blown	, burst a	nd rusty	cans				 52
" fruit j	ui <b>c</b> e	,,	,,	,,	,,				 2
,, fish		,,	,,	,,	,,				 3
., tomato produc									
(variou	ıs)	,,	,,	,,	,,				 12
,, vegetal	bles	,,	,,	,,	,,	• • •			 3
Cheese		Dirt o	contamina	ated					 1
Coffee beans		Wet d	lamaged	and mo	ouldy				 73
Dried fruit		Mould	l, fermer	ntation	• • •				 4
Flour		Metall	ic contai	mination	n, mould				 77
Fresh fruit		Over	ripe, mo	uldy, de	composed				 9
Lambs		Mould	l and dir	t contai	mination	•••		• • •	 78
Skim milk pow	der	Mould	l contam	ination					 86
Tea		Wct d	amaged,	mouldy	, insect inf	fested			 182
Vegetables	•••	Genera	al deterio	oration,	mould an	d decon	npositio	n	 350
									934

# IMPORTED FOODSTUFFS EXAMINED BY ANALYST OR BACTERIOLOGIST (PORT)

Country Origin	of	Canned Fruit	Canned Meat	Canned Fish	Canned Veg.	Dried Fruit	Fresh Fruit	Con- serves	Des. Coconut	Fruit Iuices	Misc. Canned	Misc. Other	Egg	TOTAL	TOTAL UNSAT.
Argentina		_	14	_	_	_	_	_	_	_	_	_	_	14	_
Australia		6	51	_	3	3	1	4	_	_	2	_	_	70	
Canada		7	2	24	22	_	9	2	_	_	8	5	_	<b>7</b> 9	_
Ceylon		_	_		—	_	_	_	758	_	_		_	758	6
China		_	_		_	_	_	_	_	_	_	3	_	3	_
Czech.		_	_	_	_	_	_	_	_	_	2	_	_	2	
Denmark	•••	_	8	2	_	_	_	_		_	7			17	
Eire		_	7	12	_	_	_	_	_		2	9	_	30	
Holland		14	52	_	7	_	_	_	_	_	12	24	_	109	2
Hungary	•••	2	_	_	_	_		3	_	_	_	_	_	5	_
India		_	_	_	_	_	_	_	_	_	3	60	_	63	
Israel		7	_			_	_	_		3	1	_	_	11	_
Italy		27	_	_	95	_	_	_		_	34	8	_	164	_
Japan		12		94	_	_	_	_	_	_	_	_	_	106	_
Kenya		2	29	_	4		_	_	_		_	2	_	37	
Malaya		5	_		_	_		_		_	_	2	_	7	_
New Zealand	d	_			10		_	_	_	_	_		_	10	_
Pakistan		_	_	4	_		_	_	_	_	_	_	_	4	_
Portugal		_	_	6	_	_		_	_	_	_	_	_	6	6
S. Africa	•••	57	36	34	18	23	_	8	_	6	2	1	_	185	24
Spain	•••	19	_	_	4	_	2	_	_	_	_	_	_	25	_
Switzerland	•••	_	_	_	_	_	_	2	_		2	2	_	6	_
U.S.A.	•••	8	4	14	14	87	9	_	_	_	2	4	_	142	6
Other Europ	oe -	_	8	_	—	2	_	_	—	_	_		—	10	_
., Africa	a	1	48	44	—	_	_	_	—	_		3	_	96	_
., Asia	•••	2	_	_	—	_	_	_	_	_	_	2	_	4	1
., Amer	ica	1	_	3	_	_	1	_	_	2	_	4	—	11	_
W. Indies		3			_	_		_	_	1	_		_	4	
TOTAL		173	259	237	177	115	22	19	758	12	77	129	_	1978	
UNSATIS- FACTOR	Y	6		6	2	23	_	_	6	_	1	1	_		45

#### SECTION XVIII

#### **OTHER MATTERS**

#### 1. Rodent Control on Docks, Quays, etc.

Continuous routine inspection of premises and wasteland within the dock area and at the Chittening Trading Estate together with the laying of poisonous bait or setting traps has enabled effective rodent control to be maintained. This has prevented the spread of rats to new locations and enabled attention to be directed to a few well known and limited areas of infestation.

15 black and 93 brown rats, also 44 mice, were destroyed by trapping or poisoning. The majority of these were recovered from the areas referred to above.

#### 2. Factories, Work Places, Dock Sanitation

The unusually cold weather during the early months of the year resulted in numerous complaints regarding frozen water supplies and unusable toilets.

The Port Health Inspectorate together with repair and maintenance staff of the Port Authority and other firms were exceptionally busy for some weeks trying to keep edequate water supplies available and to maintain the sanitary services in a reasonably normal state.

Throughout the year detailed inspections were made at factories and workplaces in the City, Portishead and Avonmouth Docks.

Defects and nuisances are listed below. In all instances informal action sufficed to have all defects rectified and nuisances abated.

i	Unsuitable refuse disposal arr	rangem	ents	•••	•••	4
ii	Inadequate or unsuitable refus	e conta	iners			5
iii	Dirty messrooms					4
iv	Messrooms requiring redecora	tion	•••	•••		3
v	Defective w.c. pans	•••	•••	•••	•••	7
vi	Defective flush tanks	•••				8
vii	Defective wash hand basins	•••	•••	•••	•••	7
viii	Defective waste pipes	•••		•••	•••	4
ix	Defective drinking fountains		•••	•••		6
x	Defective ventilation of toilets		•••		•••	2
xi	Defective screening of female to	oilets	•••	•••	•••	1
xii	Lack of hot and cold water su	pply to	messro	ooms		2

#### 3. The Food Hygiene (General) Regulations

A comprehensive survey of all public and privately owned canteen premises was undertaken during the year.

Close attention was given to structural conditions, planning and layout of kitchens, upkeep of floors, walls, decorations, toilet facilities, sinks, equipment and standards of cleanliness throughout.

It is gratifying to report that it was necessary in only 3 canteens to notify the caterers that the food storage spaces, cupboards and kitchen equipment were not in the desired state of cleanliness. There was an immediate and favourable response when requests were made for attention to be given to the above items.

There exists an undoubted acknowledgement by all concerned that high standards of cleanliness and hygiene are essential in premises of this kind.

The following items are the principal ones brought to the notice of either the caterers or canteen proprietors.

	Item				No.	Result
(a)	Structural					
` ′	Replanning and re-equipping of ca	anteen	kitchen		2	Work in progress
	Leaking roofs and windows				2 2 2	Remedied
	Defective floors				2	Remedied
	Proofing windows against birds		•••		1	Remedied
	Inadequate ventilation		• • •	•••	2	Remedied
<i>(b)</i>	Equipment					
` '	Provision of new wash up sinks				4	Installed
	Provision of new sink splash backs		•••	• • •	3	Installed
	Provision of new vegetable racks		•••		2	Installed
	Provision of more refuse bins	•••	•••		3 2 5	Installed
	P					21101411104
(c)	Decoration					
	Painting of vegetable room				1	Completed
	Painting of store rooms	• • •	•••		2	Completed
(d)	Cleanliness					
(4)					0	D 11 1
	Unclean food store and cupboards	• • •	• • •	• • •	3	Remedied

# 4. The Dark Smoke (Permitted Periods) (Vessels) Regulations Smoke nuisances.

#### 1. m.v. "Sterlingshire"

This vessel was observed to be emitting black smoke at frequent intervals. Frequent observations revealed the emission of black smoke well in excess of the 3 minutes permitted in the above Regulations.

Verbal warnings were given to the Master and Chief Engineer with no avail. A formal notice was therefore served on the master and this produced an immediate response which was so effective that no further smoke emission was observed during the remainder of the vessel's stay in port. In view of the apparent complete disregard of the law it was decided to institute legal proceedings and a formal notice was also served on the owners of the vessel.

Owing to the sudden death of the Chief Engineer shortly after the vessel left Avonmouth, no further action was taken.

#### 2. m.v. "Calgaria" and s.s. "Matina"

The owners were advised in writing that legal action would be taken unless more careful attention was given to the control of intermittent dark smoke emission from the above vessels.

A further 39 verbal warnings were given to the officiers-in-charge and Chief Engineers of 19 British and 20 other vessels of 7 different nationalities. Fortunately, in each case, the initial warning was sufficient and no further smoke emissions were observed.

Advice has been given on numerous occasions and co-operation sought where necessary. These efforts and the tactful approach of the Port Health Inspectorate throughout the year have clearly done much to bring about further improvement in smoke control within the dock.

#### Dust and Grit Nuisances.

#### 1. Portishead Dock—Phosphorus Factory

Investigations were made at the above factory following numerous complaints concerning excessive grit emission affecting several near-by premises including a canteen situated to the south west extremity of the works.

The problem was found to stem from inefficient dust extractors attached to the anthracite calcining furnaces. This matter was brought to the notice of the manager who informed us that the company was considering the possibility of installing plants which would provide a new calcining process and effectively eliminate grit and dust emission.

On April 1st this factory was listed as a Scheduled Works under the Alkali etc., Works Regulation Act and became subject to inspection by the Alkali etc., works inspector. Relevant information has been handed to him and it is understood that he is taking appropriate action to deal with the problem.

#### 2. Avonmouth Dock—Transporter Crane

The Port Authority has been requested to abate the dust nuisance which occurs whenever the transporter is used to discharge bulk sulphur or phosphate from ships at West Wharf.

These are normally dusty cargoes and volumes of dust arise when the contents of the grab are emptied into the hoppers attached to the transporter and again when lorries are being loaded under the hopper chutes.

An extensive area including 2 canteens is affected by these deposits.

The Port Authority has encountered certain technical difficulties in dealing with this problem and is considering the erection of sheet metal screens secured to each side of the transporter extending well above the height of the hoppers. This should minimise the nuisance by confining dust deposits to the quayside.





